**Dinner Menu**

SALADS



 Shoutout Salad 7/13

Marinated Pear, Roasted Grapes, Goat Cheese, Spring Mix,

Rapini Greens, Red Wine Vinaigrette

 Bittersweet Salad7/13

Arugula, Dried Figs, Toasted Walnuts, Shredded Carrot

Spring Mix, Sumac Honey Drizzle

**Chicken, Marinated Tofu, Grilled Shrimp: 3/5**

**Salmon: 4/7**

Appetizers

Stuffed Brie14

Raincoast Crisps, Bell Peppers, Celery

Stuffed with Pecans & Cranberries

Crab Cakes 13

Chive Aioli, Beurre Blanc

Small Plates

Szechuan Beef 17

Ribeye & Tenderloin Tips, Bell Pepper, Onion, White Rice

Shrimp & Grits16

Jalapeño & Goat Cheese Grits, Blackened Shrimp, Etouffee Sauce

Tempeh Saag Paneer16

Spinach & Coconut Yellow Curry, Seared Paneer Cheese, Cilantro-Lime Rice

Entrees

Filet Frites46

 Filet Mignon, Bacon Wrapped Asparagus, Garlic & Rosemary Steak Fries, Bordelaise Sauce

Duck Confit Stew 30

Confit Duck Leg & Thigh, Carrot, Peas, Pearl Onions, White Beans

Chicken & Broccoli Alfredo 24

Grilled Chicken, Broccoli, Tomato, Garlic & Parmesan Pan Sauce

Mojo Pork24

Cuban Style Braised Pork, Rice & Black Beans, Plantains

Blackened Mahi28

Sumac Mashed Sweet Potatoes, Grilled Yu Choy, Sherry & Cream Pan Sauce